

AMENDMENTS TO THE CLAIMS

1. (Currently amended) ~~Use of a processed chicory product for the production of an animal feed product for~~ A method of reducing taint, skatole content, androstenone content, malodor, or the amount of infections in the gastrointestinal tract, or for improving the sensory characteristics of meat of an animal; comprising:

a) ~~reducing taint in said animal and/or~~
b) ~~reducing the skatole content in said animal and/or~~
c) ~~reducing the androstenone content in meat and/or fat and/or blood of said animal and/or~~

d) ~~improving the sensory characteristics of meat of said animal and/or~~

e) ~~reducing malodour in the environment around said animal and/or~~

f) ~~reducing the amount of infections of the gastrointestinal tract of said animal~~

~~wherein feeding said animal a processed chicory product comprises~~ comprising inulin and at least one compound selected from the group consisting of a low molecular weight sugar and a secondary metabolite;

• ~~one or more low molecular sugars and/or~~

• ~~one or more secondary metabolites, and~~

wherein said processed chicory product is selected from the group consisting of:

i. ~~a silage product, and/or~~

ii. ~~a fermented product, and/or~~

iii. ~~a heated product, and/or~~

iv. ~~a dried product, and/or~~

v. ~~an extract, and~~

further wherein said ~~feed~~ processed chicory product is fed to ~~an~~ said animal at least one day prior to slaughtering said animal.

2. (Currently amended) ~~The use according to method of~~ claim 1, wherein the processed chicory product is fed to the animal for at least two days, for example 3 days, such as at least one week, for example at least 1.5 weeks, such as at least 2 weeks, preferably at least 3 weeks, such as at least 4 weeks, for example at least 5 weeks, such as at least 6 weeks, for

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~~example at least 7 weeks, such as at least 8 weeks, for example at least 9 weeks, such as at least 10 weeks, for example at least 15 weeks, such as at least 20 weeks.~~

3. (Currently amended) The ~~use according to method of claim 1-claim 1-2,~~ wherein the processed chicory product is fed to the animal substantially until slaughter.

4. (Cancelled)

5. (Cancelled)

6. (Currently amended) The method of claim 1 ~~use according to any of the preceding claims,~~ wherein the processed chicory product comprises ~~a~~ at least 2.5 % on a daily energy basis of the ration of the animal.

7-14. (Cancelled)

15. (Currently amended) The method of claim 1 ~~use according to any of the preceding claims,~~ wherein the species of Chicory is *Cichorium intybus* L.

16-20. (Cancelled)

21. (Currently amended) The ~~use according to method of claim 1-21,~~ wherein the skatole content of blood and/or backfat is reduced to below the human sensory threshold.

22-23. (Cancelled)

24. (Currently amended) The ~~use according to method of claim 1-23,~~ wherein the androstenone content in meat and/or fat is reduced to below the human sensory threshold.

25-37. (Cancelled)

38. (Currently amended) The ~~use according to method of claim 1-claim 1-19,~~ wherein the infections are infections with parasites.

39-42. (Cancelled)

43. (Currently amended) A method for preparing a processed chicory food product comprising inulin and at least one compound selected from the group consisting of a low molecular weight sugar and a secondary metabolite,

- ~~• one or more low molecular sugars and/or~~
- ~~• one or more secondary metabolites;~~

~~said method comprising the steps of~~

- providing chicory roots, and

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- processing said chicory roots by at least one method selected from the group consisting of ensiling, fermenting, heating, drying, and extracting
 - a) ~~ensiling and/or~~
 - b) ~~fermentation and/or~~
 - c) ~~heating and/or~~
 - d) ~~drying and/or~~
 - e) ~~extracting~~
- ~~obtaining to obtain~~ the processed chicory product.

44. **(Currently amended)** A processed chicory product, comprising: components from chicory roots, where said components ~~comprises~~ comprise at least inulin, and at least one compound selected from the group consisting of a low molecular weight sugar and a secondary metabolite,

- ~~one or more low molecular sugars and/or~~
- ~~one or more secondary metabolites and~~

wherein said processed chicory product is selected from the group consisting of

- i. ~~a silage product, and/or~~
- ii. ~~a fermented product, and/or~~
- iii. ~~a heated product, and/or~~
- iv. ~~a dried product, and/or~~
- v. ~~an extract.~~

45-51. **(Cancelled)**